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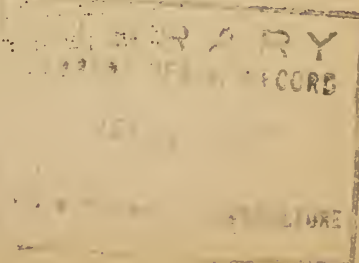
FARM ADVISORS AND USDA STAFF
PASS JUDGMENT ON NEW FOODS

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Dr. P. V. Cardon, Agricultural Research Administrator, U. S. Department of Agriculture, invited members of the Research and Marketing Act National Advisory Committee to join members of the Department's staff at a special luncheon consisting entirely of foods developed in the research laboratories, greenhouses, and fields. The members of the committee, appointed by the Secretary of Agriculture, represent producers and consumers of agricultural products from coast to coast. At the research luncheon they acted also as an extra taste panel to appraise the new foods set before them. Only one of these foods - the Beltsville Small White turkey - has really "arrived" on our retail markets. One or two of the others have been released for the trade, so that they probably soon will appear there. But most still must undergo further testing before they go into large scale production.

The following pictures show some of the new foods served and the amateur "taste testers."

(OVER)



(EDITORS AND WRITERS: You may obtain 8x10 glossy prints of any of the pictures here shown free on request to Press Service; Office of Information, U. S. Department of Agriculture, Washington 25, D.C.)

(1) Dr. P. V. Cardon, Agricultural Research Administrator, U. S. Department of Agriculture (standing, center), greets his guests at the luncheon served in the Log Cabin Cafeteria at the Agricultural Research Center, Beltsville; Md. Seated at the head table are (left-right): James G. Patton, President, National Farmers Union; E. A. Meyer, Administrator, Research and Marketing Act, U. S. Department of Agriculture; W. Kerr Scott, former State Commissioner of Agriculture, North Carolina; H. J. Reed, head, School of Agriculture, Purdue University; O. E. Reed, Chief, Bureau of Dairy Industry, U. S. Department of Agriculture; John Davis, executive secretary, National Council of Farmer Cooperatives; R. W. Trullinger, Chief, Office of Experiment Stations, U. S. Department of Agriculture; Fred Bailey, National Grange.

(2) The main dish at the research luncheon was roast turkey, served with lima beans of a new variety and peas preserved by a new process - "dehydrofreezing." The menu included also apple juice fortified with a new apple essence; a new beverage milk; a new kind of cheese and cheese spread; jellied fruit salad prepared with a special gelling agent - "low-methoxyl" pectin, obtained from citrus or apple wastes; and bread baked from flour from a wheat variety recently introduced by the Department.

(3) "Apple juice fortified with apple essence is a new taste thrill that captures all the tangy flavor of fresh apples. Its smooth, full-bodied taste makes it an ideal appetizer," says Fred Bailey of the National Grange, one of the special guests at the research luncheon.

(4) The drumstick of a Beltsville Small White turkey, cooked to a turn in one of the laboratories of the Bureau of Human Nutrition and Home Economics, got a high rating for meatiness and tenderness from Fred Bailey of the National Grange.

(5) John Davis, executive secretary, National Council of Farmer Cooperatives, savors the Peerless lima beans, developed by Department plant breeders to meet the need for a type that would be specially well adapted to preservation by canning and freezing.

(6) At the Washington, D.C., airport, Dr. G. E. Hilbert, Chief of the Bureau of Agricultural and Industrial Chemistry, picks up the packages of dehydro-frozen peas shipped from his Bureau's Western Research laboratory, where the new preservation process was developed. Airplane Stewardess Esther Potts holds one end of the box that was entrusted to her care when the plane took off from San Francisco 15 hours earlier.